

Title (en)

Method for producing a milk or cheese product by moulding

Title (de)

Verfahren zum Herstellen eines Milch- oder Käseproduktes durch Formen

Title (fr)

Procédé de fabrication, par moulage, d'un produit laitier et fromager

Publication

EP 1378164 B1 20070808 (FR)

Application

EP 03022231 A 20001003

Priority

- EP 00402712 A 20001003
- FR 9912551 A 19991008

Abstract (en)

[origin: EP1090546A1] A moulded fresh dairy product has 25 - 50 % dry matter. This matter has 30 - 75 % fat content and pH of 4.6 - 6. An Independent claim is included for the following: (a) Molding a fresh dairy product as above, includes placing a dose of the product in mould(s), cooling surface(s) of the product to solidify it, reheating the mold(s) to melt a surface of the molded product(s) and then removing them from the mold(s). Preferred Features: The molds are reusable. The product is solidified by cooling its surface to -4 degrees C to -20 degrees C molds using brine at -10 degrees C to -40 degrees C. The product surface is reheated to 15 - 60 degrees C. The molded product is coated by wetting it in a bath at 20 - 90 degrees C. It is then dusted with particles of dry or semi-dry fruit, herbs and/or spices are then after . The particles are 1- 4 mm. The coating material is gel-like and does not stick to a plastic packaging.

IPC 8 full level

A01J 27/02 (2006.01); **A01J 25/12** (2006.01); **A23C 19/084** (2006.01); **A23C 19/00** (2006.01); **A23C 19/076** (2006.01); **A23C 19/082** (2006.01); **A23C 19/09** (2006.01); **A23C 19/16** (2006.01)

CPC (source: EP US)

A01J 25/12 (2013.01 - EP US); **A01J 27/02** (2013.01 - EP US)

Designated contracting state (EPC)

AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

DOCDB simple family (publication)

EP 1090546 A1 20010411; **EP 1090546 B1 20031203**; AR 025980 A1 20021226; AT E255325 T1 20031215; AT E369035 T1 20070815; BR 0004705 A 20010807; CA 2322670 A1 20010408; CN 1206905 C 20050622; CN 1294859 A 20010516; CZ 20003712 A3 20010516; CZ 301351 B6 20100127; DE 60006919 D1 20040115; DE 60006919 T2 20041028; DE 60035909 D1 20070920; DE 60035909 T2 20080417; DK 1090546 T3 20040315; DK 1378164 T3 20071210; EP 1378164 A1 20040107; EP 1378164 B1 20070808; ES 2209784 T3 20040701; ES 2291575 T3 20080301; FR 2799343 A1 20010413; FR 2799343 B1 20011207; HK 1036194 A1 20011228; HK 1059019 A1 20040618; HU 0003945 D0 20001228; HU P0003945 A2 20020228; HU P0003945 A3 20020429; JP 2001136904 A 20010522; MA 25193 A1 20010702; PL 196837 B1 20080229; PL 343049 A1 20010409; PT 1090546 E 20040331; PT 1378164 E 20071102; US 2004161499 A1 20040819; US 6821544 B1 20041123

DOCDB simple family (application)

EP 00402712 A 20001003; AR P000105295 A 20001006; AT 00402712 T 20001003; AT 03022231 T 20001003; BR 0004705 A 20001006; CA 2322670 A 20001006; CN 00129581 A 20001008; CZ 20003712 A 20001006; DE 60006919 T 20001003; DE 60035909 T 20001003; DK 00402712 T 20001003; DK 03022231 T 20001003; EP 03022231 A 20001003; ES 00402712 T 20001003; ES 03022231 T 20001003; FR 9912551 A 19991008; HK 01107117 A 20011010; HK 04101976 A 20040317; HU P0003945 A 20001006; JP 2000306536 A 20001005; MA 26074 A 20001002; PL 34304900 A 20001007; PT 00402712 T 20001003; PT 03022231 T 20001003; US 67899600 A 20001004; US 77487904 A 20040209